

green catering

event menu listing

HOR D'OEUVRES (Two hour hor d'oeuvres option)

\$ 30 per person

- * Mini lump meat crab cakes with basil aioli
- * Roasted rock shrimp salad served on Yukon potato
- * Seared flank steak on mushroom with pizzeta
- * Seared yellow fin tuna on baguette points with herbed cannellini bean puree
- * Roasted zucchini pizzeta with garrotxa cheese
- * Mixed mini tarts, éclairs, and chocolate soufflés

\$ 35 per person *add to the above items:*

- * Smoked Atlantic salmon with mixed vegetable brunoise on hothouse cucumbers
- * Poached asparagus with romesco

\$ 45 per person *add to the above items:*

- * Free range chicken sate
- * Proscuitto rolls with ricotta and roasted peppers
- * Beef tenderloin on mushroom pizzeta

BUFFET MENUS

\$ 45 per person

- * Green salad with aged red wine vinaigrette
- * Fussili pasta with roasted eggplant, tomatoes and fresh mozzarella
- * Marinated haricot verts with mixed heirloom beets and tomatoes
- * Roasted free range chicken breast stuffed with wild mushroom duxelles
- * Roasted heirloom potatoes
- * Apple or Pear Tartelettes

\$ 50 per person

- * Green salad with aged red wine vinaigrette
- * Penne rigate with roasted tomatoes, zucchini and squash with fresh mozzarella

- * Marinated haricot verts with mixed heirloom beets and roasted peppers
- * Roasted free range chicken breast stuffed with asparagus and wild mushrooms
- * Pan seared grass fed beef flank steak with roasted shallots
- * Roasted heirloom potatoes
- * Mixed Tartelettes and chocolate "fallen" soufflé

\$ 60 per person

- * Mixed greens, with Belgian endives and radicchio with aged sherry wine vinaigrette
- * Penne rigate with roasted tomatoes, zucchini and squash with fresh mozzarella
- * Marinated asparagus with mixed heirloom beets
- * Roasted free range chicken breast stuffed with asparagus and wild mushrooms
- * Pan seared Colorado high pasture grass fed beef flank steak with roasted shallots
- * UPGRADE to grass fed beef tenderloin for \$5 per person only
- * Skillet seared yellowfin tuna with marinated vegetable brunoise
- * Roasted heirloom potatoes
- * Mixed Tartelettes and chocolate "fallen" soufflé

ADD ANY ONE OF THE BELOW ITEMS TO ANY OF THE ABOVE MENUS FOR \$5 MORE PER PERSON

- * Lentil salad with mix vegetable brunoise
- * Roasted vegetable platter from the market
- * Lump meat crab cakes with basil aioli sauce
- * Skillet seared yellowfin tuna with marinated vegetable brunoise
- * Artisanal cheese platter served with crackers-**\$7 per person**

**ADD ONE HOUR OF HORS D'OEUVRES TO ANY OF THE BUFFET MENU OPTIONS ABOVE*

**THE BELOW PRICING IS ONLY OFFERED WHEN ADDED TO BUFFET MENUS*

\$ 20 per person

- * Roasted rock shrimp salad served on Yukon potato
- * Sun gold tomatoes, fresh mozzarella and Portobello mushroom brochettes
- * Seared flank steak on mushroom with pizzeta
- * Roasted zucchini pizzeta with garrotxa cheese

\$ 25 per person

- * Mini lump meat crab cakes with basil aioli **or**
- * Roasted rock shrimp salad served on Yukon potato
- * Sun gold tomatoes, fresh mozzarella and Portobello mushroom brochettes

- * Seared flank steak on mushroom with pizzeta
- * Seared yellow fin tuna on baguette points with herbed canellini bean puree
- * Roasted zucchini pizzeta with garrotxa cheese

\$ 35 per person

- * Mini lump meat crab cakes with basil aioli **or**
- *Roasted rock shrimp salad served on Yukon potato
- *Sun gold tomatoes, fresh mozzarella and Portobello mushroom brochettes
- *Seared flank steak on mushroom with pizzeta **or**
- *Beef tenderloin on mushroom pizzeta
- *Seared yellow fin tuna on baguette points with herbed canellini bean puree
- *Roasted zucchini pizzeta with garrotxa cheese **or**
- *Poached asparagus with romesco
- *Smoked Atlantic salmon with mixed vegetable brunoise on hothouse cucumbers
- *Free range chicken sate **or**
- *Proscuitto rolls with ricotta and roasted peppers